



THE FACTORY KITCHEN

since 2013
dinner, may 6, 2021

starters

peperú - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	11
insalata - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing	15
cavolonero - tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, toasted hazelnuts	15
ortolana - field greens, radish, dates, goat cheese, spring onions, champagne vinaigrette	16
cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	18
sanremese - marinated calamari salad, heirloom cherry tomatoes, taggia olives, celery	20
palámita - seared albacore tuna, pea tendrils-bosc pear salad, balsamico emulsion	20

to continue or share

frittura - deep fried beer-battered baby leeks, chickpea fritters	15
barberosse - oven baked beets~goat cheese casserole, romano cream, parmigiano	17
scottona - thinly sliced slow-roasted beef, piave shavings, lemon-dijon drizzle, baby kale	20
brodetto - steamed littleneck clams, mussels, garbanzo beans, clam broth, crostini	23
prosciutto - parma prosciutto, lightly fried sage dough, stracciatella	26

ligurian focaccina

tradizionale - imported crescenza, baby wild arugula, extra virgin olive oil	22
pizzata - crescenza, san marzano tomatoes, recca anchovies, capers, oregano	24
funghi - crescenza, foraged pioppini mushrooms, extra virgin olive oil, italian parsley	26

handcrafted pasta

mandilli di seta - thin handkerchief egg-pasta, basil-almond ligurian style pesto	23
tagliolini - thin long egg-pasta, spicy calamari sugo, littleneck clams, san marzano tomatoes	23
casonzei - pork sausage&beef filled egg-pasta, brown butter, pancetta, sage, parmigiano	26
pappardelle - taggia olives speckled long egg-pasta, slow roasted lamb shoulder sugo, romano	26
gnocchi malfatti - ricotta&semolina pillows, tomato-braised duck sugo, grana padano	26
ravioli di mare - wild shrimp filling, saffron crema, zucchini, julienne tomatoes, shelled mussels	30
modenesi - egg-pasta, parma prosciutto, house made truffle butter, summer black truffle shavings	34

from the sea and land

dentice - sauteed imported snapper filet, artichokes, lemon-capers-parsley gremolata	38
muggine - pan-roasted striped bass fillet, sunchoke, fava beans, peas, vermentino	38
porchetta - slow roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery	31
anatra - seared duck breast&confit leg, roasted baby beets-tart cherry marsala sauce	34
ossobuco - marsala braised veal shanks, root vegetables-roasting jus reduction, polenta	39
controfiletto - grilled center cut beef ribeye, bone marrow, bell pepper-anchovies bagna càuda	45

to the side

ortaggi all'agro - steamed kale, green chard, spinach, shallots	11
patate - oven roasted yukon creamer potatoes, chili flakes, thyme, rosemary oil	11
cipolline - balsamico glazed sweet&savory cipollini, agro~dolce	11
cavoletti - charred brussels sprouts, pancetta, ligurian olive oil	13
broccoli di cicco - sautéed sprout broccolini, spicy~garlic oil	14

*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness

at the stove

angelo aurlana

suggesting your wine

@thefactorykitchen_dtla

francine diamond-ferdinandi

#thefactorykitchen_dtla

serving you

matteo ferdinandi



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cocktails

margie's mark – date infused maker's mark, amaro dell'erborista, whistlepig maple syrup	16
gin giallo – amass gin, yellow chartreuse, ventura limoncello, fresh lemon juice	16
geppo – fresno chili infused double cross vodka, lemon juice, grapefruit bitters, peppercorn syrup	15
gold rush – old forester bourbon, fresh lemon juice, honey syrup	14
you look good in orange – yola mezcal, cappelletti, dolin rouge vermouth	16
sfactory 1923 – st. george terroir gin, gran classico, carpano antica	15
venus d'vynil – templeton rye, luxardo maraschino, amaro averna	16

beers

north coast scrimshaw – pilsner, california, usa 4.7%	10
allagash white – belgian style wheat, maine, usa 5.1%	11
north coast old rasputin – russian imperial stout, california, usa 9.0%	11
uinta hop nosh – ipa, utah, usa 7.3%	10
angelo poretto 6 – bock rossa, italy 7.0%	11

sparkling

champagne – collet, "brut", ay, france nv	22/88
prosecco – bortolomol, "brut," valdobbiadene, veneto, italy 2018	13/52
lambrusco rose' – cleto chiarli, "vecchia modena," emilia romagna, italy nv	14/56
moscato d'asti – saracco, piemonte, italy 2019	14/28

white

riesling – cantina valle isarco, "aristos," alto adige, italy 2015	16/64
chardonnay – coppo, "costebianche," piemonte, italy 2017	15/60
gavi di gavi – broglia, "la meirana," piemonte, italy 2018	16/64
vermentino – la ginestraia, liguria, italy 2018	17/68
sauvignon – venica & venica, "ronco del cero," collio, friulli, italy 2018	17/68

rose'

rosato – la kiuva, rose' de vallee, vallee d'aoste	13/52
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red

barbera – roagna, piemonte, italy 2019	15/60
sangiovese – bibi graetz, "casamatta," toscana, italy 2018	15/60
corvina – masi, "campofiorin," teneto, italy 2015	15/60
pinot noir – melville winery, santa rita hills, california, usa 2016	19/76
tempranillo - vina alberdi, "rioja alta reserve", rioja, spain 2014	16/64
nebbiolo field blend - le piane, "maggiorina" piemonte, italy 2018	16/64